## Journal of Food Protection®

ISSN 0362-028X Official Publication



Reg. U.S. Pat. Off.

Vol. 85	August 2022	No. 8
	Letter to the Editor	
The second control of the second control of the second sec	and Beverages: Review of the Formation Mechanisms, Advances rategies Scott L. Crain and Robert T. Coffey	1104
	Research Papers	
	and Coreopsis Extract on Heterocyclic Amine Formation in Roast en Ni Chen, and Yang Fu	. 1107
Non-Antibiotic-Resistant and Antibiotic-	Ised in Meat Processing Plants against Antimicrobial Tolerant Resistant Salmonella on Fresh Beef Norasak Kalchayanand,* Eric L. Oliver, Bing Wang, and Tommy L. Wheeler	. 1114
of Cronobacter sakazakii during Rehydra	otyl Para-Hydroxybenzoate Enhancement of Thermal Inactivation ation of Powdered Infant Formula and Nonfat Dry Milk Zhujun in V. Tikekar, and Robert L. Buchanan*	. 1133
Temperature, Time, and Type, Oh My! Ke Typhimurium, <i>Listeria monocytogenes</i> , a Gibson*	ey Environmental Factors Impacting the Recovery of Salmonella and Tulane Virus from Surfaces Sarah L. Jones and Kristen E.	. 1157
Cleaning and Sanitizing on Control of No Quantitative Risk Assessment Model W	with Mitigation Strategies and Frequency of Restaurant Surface provirus Transmission from III Food Employees Using an Existing Yendy Fanaselle, Régis Pouillot, Efstathia Papafragkou, Girvin Liggins,	. 1177
by Matrix-Assisted Laser Desorption Ion	e-Producing <i>Bacillus cereus</i> and Psychrotolerant <i>B. cereus</i> Group ization-Time-of-Flight Mass Spectrometry Naomi Takahashi,* Saito, Naoko Kaneta, Yoshinori Tsujimoto, and Hiroto Tamura*	. 1192
Development of a Ladder-Shape Melting Duck Adulteration in Beef Yongzhen Wa	Temperature Isothermal Amplification Assay for Detection of ang, Borui Wang, and Deguo Wang*	. 1203
Impact of Chlorinated Water on Pathogen Yawei Lin, Senay Simsek, and Teresa M. E	Inactivation during Wheat Tempering and Resulting Flour Quality  Bergholz*	. 1210
Resistance Profiles among Gut Commen Beef Steers Keith Lewy, Natalia Cernicch	atment for Bovine Respiratory Disease and Antimicrobial insals and Foodborne Bacterial Pathogens Isolated from Feces of iniaro,* Andrea L. Dixon, Tariku J. Beyene, Douglas Shane, Leigh Ann id Michael W. Sanderson	. 1221
•	Research Notes	
Modeling the Growth of Salmonella on S Humidity Jiin Jung and Donald W. Schaft	liced Cucumbers as a Function of Temperature and Relative fner*	. 1122
Growth Kinetics of <i>Listeria monocytoger</i> and Girvin Liggans	nes on Cut Red Cabbage Joelle K. Salazar,* Megan Fay, Yan Qi,	. 1128
<b>Products Consumed by Residents in Jilir</b>	oxylate, Aluminum, and Borate Compounds in Bread and Pasta n Province, China Yu Wang, Hang Lv, Jiaqi Lan, Xin Zhang, Ketong	. 1142

The publishers do not warrant, either expressly or by implication, the factual accuracy of the articles or descriptions herein, nor do they so warrant any views or opinions offered by the authors of said articles and descriptions.

<sup>\*</sup> Asterisk indicates author for correspondence.

Survival of <i>Campylobacter jejuni, Salmonella,</i> and <i>Listeria monocytogenes</i> and Temperature Change in Low-Temperature–Longtime-Cooked Chicken Meat Yukako Shimojima,* Hazuki Shimojima, and Yukio Morita	1166		
Inactivation of Foodborne Pathogens on Inshell Walnuts by UV-C Radiation Ye-Seul Yun, Sung-Joo Bae, and Sang-Hyun Park*	1172		
General Interest			
Regional Codex Guidelines and Their Potential To Impact Food Safety in Traditional Food Markets Caroline Smith DeWaal,* Augustine Okoruwa, Teale Yalch, and Bonnie McClafferty	1148		